

APPETIZERS

CRAB DIP

Our signature favorite served with hot toast points. 9.29

CAJUN FRIED OYSTERS

Served with homemade rémoulade. 8.29

CHARGRILLED OYSTERS

Six New Orleans made famous oysters served with warm french bread. 8.99

AHI TUNA

Seared Ahi Tuna served with wasabi sauce and a spicy soy-ginger dressing. 8.99

BACON WRAPPED SCALLOPS

Seasoned, grilled and glazed, served with fresh grilled pineapple salsa. 9.29

STUFFED MUSHROOMS

Lump crab stuffed mushrooms baked and topped with Parmesan cheese. **NEW RECIPE** 8.29

CALAMARI

Lightly battered and fried, served with marinara. 8.29

WINGS

Smoked wings tossed in our homemade Buffalo sauce, served with celery and homemade Ranch or Bleu Cheese dressing. **NEW RECIPE** 7.99

FRIED ASPARAGUS

Tempura fried asparagus dusted with Old Bay and Romano cheese, served with ranch dressing. 5.99

HONEY CHIPOTLE SHRIMP

Crispy fried shrimp tossed in a sweet and spicy sauce. 8.29

NEW SPINACH & ARTICHOKE DIP

Baby Spinach and Artichokes with fresh veggies folded in a seasoned blend of cheeses.

Served with warm tortilla chips. 7.99

NEW MUSSELS

P.E.I. Mussels sautéed in our white wine, garlic butter with fresh tomato basil, served with garlic toasted french bread. 9.99

SALADS

SIGNATURE HOUSE*

Fresh spring mix tossed in our house dressing with honey-chipotle pecans, Blue cheese crumbles, red onions, dried cranberries, and crispy wontons. 3.79

CAESAR

A classic caesar with authentic dressing and homemade croutons. 3.79

GARDEN

Crisp Iceberg and Romaine lettuce, cheese, carrots, tomatoes, red onions, and homemade croutons. 3.79

OYSTER

Fresh spinach, grilled portabella mushrooms, Bleu cheese crumbles, and warm bacon dressing topped with Cajun fried oysters. 11.99

CRUSTED CHICKEN*

Hand-breaded strips of chicken on top of our signature house salad. 10.99

BLACKENED CAESAR

Blackened Shrimp or Salmon served on our classic caesar salad. 10.99

AHI TUNA

A generous portion of seared Ahi Tuna served with a wedge of crisp Iceburg lettuce, accompanied with a wasabi sauce and a spicy ginger soy dressing. All is topped with a sweet soy balsamic reduction sauce. 13.29

ASIAN*

Sesame-crusted with spring mix, mandarin oranges, feta cheese, wontons and cashews, tossed in our peanut dressing, and glazed with a soy reduction. (Chicken) 10.49 • (Salmon) 11.49

STEAKHOUSE

Grilled and sliced Sirloin on a Romaine Heart with carrots, tomatoes, House and Ranch dressings, topped with Bleu Cheese crumbles and fried sweet Vidalia onions. 10.99 • (Substitute Filet) 17.99

SOUPS

SEA CHOWDER

Our signature soup. (cup) 4.29 • (bowl) 5.49

GUMBO

Traditional Louisiana-style with chicken and Andouille sausage. (cup) 4.29 • (bowl) 5.49

CLAM CHOWDER

New England style. (cup) 4.29 • (bowl) 5.49

FROM THE SEA

ALL FISH IS SEASONED AND GRILLED OR BLACKENED.

SERVED WITH ONE OF OUR SIGNATURE SAUCES: GRILLED PINEAPPLE SALSA, LEMON BUTTER OR RÉMOULADE AND A SIDE OF YOUR CHOICE. CHOOSE ANY SPECIALTY SIDE FOR \$1.20 MORE. ADD A FRESH TOPPING TO ANY FISH.

JUMBO SEA SCALLOPS

Seasoned, seared and glazed. 23.99 • (small) 13.49

LOBSTER TAILS

4 oz. cold water grilled, steamed or flash fried.

(1) 14.99 • (2) 20.99 • (3) 26.99

ALASKAN SNOW CRAB LEGS

(1 lb.) 19.99 • (2 lb.) 29.99

MAHI-MAHI 15.99

ATLANTIC SALMON 14.99

TILAPIA 12.49

TUNA 18.99

LOCAL FRESH CATCH OF THE DAY

TOPPINGS

NEW MUSHROOM MARSALA TOPPING

Sautéed mushrooms in a Marsala wine sauce. 4

NEW SPINACH ARTICHOKE CREAM

TOPPING Baby Spinach, Artichokes and sautéed vegetables in a garlic cream sauce. 4

OSCAR TOPPING

Jumbo Lump of Crab Meat, asparagus, & lemon butter. 5

THERMIDOR TOPPING

Lobster and shrimp in a rich mixture of brandy, cream, and Asiago with mushrooms, onions and garlic. 5

FROM THE LAND

ALL ITEMS ARE GRILLED AND SEASONED WITH OUR HOUSE SEASONING.

SERVED WITH A SIDE OF YOUR CHOICE, OR CHOOSE

ANY SPECIALTY SIDE FOR \$1.20 EXTRA.

ADD A TOPPING TO ANY STEAK.

CRUSTED PORK TENDERLOIN

Topped with fresh sautéed mushrooms and lemon caper butter. 14.99 • (small) 10.49

BARBECUE RIBS

1 lb. of tender baby back pork ribs smoked and tossed in Grendeddy Dave's BBQ sauce. 14.99

CHICKEN PICCATA

Tender chicken dredged in seasoned flour and pan seared topped with lemon caper butter, served over wilted baby spinach. 15.49 • (small) 10.49

NEW CHICKEN

Seasoned and grilled breast. 12.99 • (small) 8.49

NEW SLOW ROASTED FILET *UPON AVAILABILITY

Herb-crusted and served with Sour Cream Horseradish and Au Jus. 16.99

SIRLOIN (8 oz.) 12.99

RIBEYE (12 oz.) 17.99

FILET (6 oz.) 17.99

SURF AND TURF

FILET (6OZ) & BACON WRAPPED SCALLOPS 18.99

SLOW ROASTED FILET & LOBSTER TAIL 24.99

GRILLED SHRIMP & ½ LB. BARBECUE RIBS 16.99

FILET (6OZ) WITH SHRIMP & GRITS 19.99

SIDES

ALL ARE 2.79

BAKED POTATO

RED SKIN POTATOES

SEASONED FRIES

STEAMED VEGGIES

SEASONED RICE

CORN ON THE COB

FRESH BROCCOLI

FRIED OKRA

CHEESE GRIT CAKE

COLESLAW

SPECIALTY SIDES

ALL ARE 3.99

GROWN UP MAC & CHEESE

GRILLED ASPARAGUS TOPPED WITH LEMON BUTTER

SWEET POTATO MASH*

HALF BAKED

SIX BAKED OYSTERS ON THE HALF SHELL. ALL ARE 9.99. SAMPLER – 2 OF EACH 14.99.

ROCKEFELLER

Baked with fresh spinach, garlic, bacon, a blend of cheese, and sprinkled with breadcrumbs.

THERMIDOR

Lobster and shrimp in a rich mixture of brandy, cream, and Asiago with mushrooms, onions and garlic.

DIABLO

Smokin' Hot...smoked Gouda with jalepeñ os, red peppers, and bacon with a pinch of Cayenne.

CASINO

Fresh parsley, bacon, garlic, seasoned breadcrumbs and Romano cheese. Also available on Middleneck Clams.

HERITAGE

Bacon, garlic, seasoned butter and Asiago Cheese.

OYSTER BAR

OYSTERS ON THE HALF SHELL

Served raw or steamed. (½ dozen) 6.49 • (dozen) 11.99

STEAMED OYSTERS– SHUCK AT YOUR OWN RISK!

(Small bucket) 16.99 • (Bucket) 23.99

MIDDLENECK CLAMS

NC caught, served raw or steamed. (½ dozen) 6.49 • (dozen) 11.99

MUSSELS

P.E.I. Mussels steamed. (dozen) 6.49 • (2 dozen) 11.99

PEEL & EAT SHRIM

Local NC caught, steamed and dusted with Old Bay. (¼ lb.) 5.99 • (½ lb.) 10.99

SHRIMP COCKTAIL

Six large prawns served with cocktail sauce. 7.99

ALASKAN SNOW CRAB LEGS

One cluster steamed and dusted with Old Bay. 8.99

***CONSUMING RAW OR UNDERCOOKED SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

HOMEMADE DESSERTS

KEY LIME PIE*

Authentic Key Limes with a graham cracker and pecan crust. 4.99

BANANA PUDDING

Layers of rich vanilla custard and wafers topped with fresh whipped cream and Shuckers' special fried bananas. 4.99

BREAD PUDDING*

Shuckers' twist on an old favorite. Made with fresh cream, cinnamon, spiked with Captain Morgan rum and a unique streusel topping served with a scoop of vanilla ice cream. 4.99

SHUCKERS ORIGINAL BROWNIE*

Warm chocolate brownie made with buttershots liqueur topped with vanilla ice cream, warm cinnamon sauce and candied pecans. 5.99

CHEF'S SPECIALTY

Ask your server for all the YUMMY details!

***PRODUCTS CONTAIN NUTS.**

SHUCKERS' SPECIALTIES

SHRIMP & GRITS

Shrimp, Andouille sausage, mushrooms and onions in a tasso cream sauce, served over stone ground cheese grit cakes. 15.99 • (small) 9.49

NEW MIXED GRILL

Veggie skewer, fresh pineapple grilled with a sweet glaze served over seasoned rice. Choose one – shrimp, scallops, salmon, or chicken. 16.49

THE BIG SOB

A steamboat full of oysters, shrimp, clams, mussels, crab legs, corn, Andouille sausage, onions, and potatoes, served with coleslaw. 28.99

LOBSTER RAVIOLI

Cheese stuffed ravioli topped with fresh lobster meat and a tomato basil cream sauce. 16.29

SEAFOOD PASTA

Scallops, shrimp, mussels, Andouille sausage, peppers and onions sautéed in garlic, oregano, white wine clam sauce served over linguine, and topped with Parmesan cheese. 16.99

NEW SCAMPI

Pan seared shrimp OR scallops sautéed with Baby Spinach in olive oil, garlic, basil and oregano served over linguine, and topped with fresh Parmesan. 16.99

CHICKEN & SHRIMP PASTA ALFREDO

Seasoned grilled chicken and shrimp tossed with linguine, alfredo sauce, and fresh veggies. 14.99

STUFFED MAHI

Seasoned broiled Mahi stuffed with our jumbo lump crab cake and topped with lemon butter, served with coleslaw and a side of your choice. 19.49

CRAB CAKES

Pan seared lump crab cakes with fresh tomato basil served with coleslaw and a side of your choice. (1) 9.99 • (2) 16.29

FISH & CHIPS

Samuel Adam's beer battered cod fish served with seasoned fries and coleslaw. (1) 8.99 • (2) 13.99

PECAN CRUSTED TROUT*

Chipotle pecan-cruste trout topped with lemon butter, served with a side of your choice. 14.49

CORNMEAL CRUSTED CATFISH

Hand-battered catfish filets served with coleslaw and a side of your choice. 10.99

FRIED SEAFOOD – PICK YOUR FAVORITES.

Shrimp, Flounder, Scallops, Oysters, Deviled Crab or Clam Strips, served with coleslaw and seasoned fries.

Pick two 15.49 • (small) 10.49

Pick three 20.99 • (small) 13.99

HOUSE-GROUND BURGERS

*8 OZ FRESHLY GROUND BEEF SEASONED AND GRILLED.
ALL ARE SERVED ON A TOASTED BUN WITH SEASONED FRIES.*

THE CLASSIC

American or Swiss cheese, bacon, pickles, onions, lettuce, tomato, and mustard. 8.49

MUSHROOM & SWISS

Sautéed mushrooms and onions, Swiss cheese, lettuce, tomato, and mayonnaise. 8.99

SHUCKER BURGER

Fried Gouda cheese, fried sweet Vidalia onions, lettuce, tomato, and Old Bay aioli. 9.49

THE BIG BLUE

Melted Blue cheese crumbles, chopped bacon, red onions, lettuce, tomato, and mayonnaise. 8.99

WRAPS & TORTILLAS

CHIPOTLE SHRIMP WRAP

Crispy fried shrimp tossed in a sweet and spicy sauce with roasted red peppers, lettuce, and tomato wrapped in a spinach tortilla, served with seasoned fries. 9.29

SEAFOOD QUESADILLA

Shrimp and crab with a creamy blend of cheese, red onions, served with sour cream and grilled pineapple salsa. 9.29

NEW BLACKENED CAESAR SALAD WRAP

Shrimp or chicken. 8.49

GRILLED FISH TACOS

Fresh Mahi-Mahi marinated and grilled, placed in flour tortillas with fresh herb sour cream sauce, served with tortilla chips and Pico de Gallo. (2) 8.99 • (3) 11.99

NEW OYSTER SALAD WRAP

Cajun Fried Oysters and grilled portabellas with fresh baby spinach, bleu cheese crumbles and warm bacon dressing wrapped in a spinach tortilla. 9.99

***PRODUCTS CONTAIN NUTS.**

SANDWICHES

ALL COME WITH SEASONED FRIES.

GROUPER

Seasoned and grilled or fried with lettuce, tomato and rémoulade on a toasted bun, served with coleslaw. 10.99

CRAB CAKE

Pan-seared lump crab cake on a toasted bun with shredded lettuce, homemade rémoulade and topped with fresh tomato basil, served with coleslaw. 9.99

BARBECUE CHICKEN

Barbecued basted chicken breast with bacon, Swiss cheese, shredded lettuce, and tomato on a toasted bun. 8.49

BUFFALO CHICKEN

Fried chicken breast tossed in buffalo sauce with Bleu cheese dressing, chopped bacon, lettuce, and tomato on a toasted bun. 8.49

SLOW ROASTED FILET

Herb-cruste, slow-roasted filet, Provolone, and Old Bay aioli on toasted French bread. **NEW RECIPE** 8.99

HAWAIIAN CHICKEN

Grilled chicken breast and fresh grilled pineapple salsa with a citrus glaze, Swiss cheese, lettuce, and tomato on a toasted bun. 8.49

PO-BOY

A beach classic piled high on a toasted hoagie with shredded lettuce, tomato and homemade rémoulade sauce, served with coleslaw. Choose: Fried Oysters, Fried Shrimp, or Fried Catfish. 8.99

NEW ANDOUILLE SAUSAGE PO-BOY

Grilled Andouille Sausage, caramelized onions and spicy mustard on toasted French bread. 8.99

KIDS MENU

*ALL KID'S MEALS ARE \$4.99 EACH FOR KIDS 12 AND UNDER.
CHOOSE ONE MEAL, ONE SIDE AND A DRINK.*

MEALS

SEA SHELLS N' CHEESE

MINI CORN DOGS

SHRIMP – FRIED OR GRILLED

GRILLED CHEESE

CLAM STRIPS

CHICKEN FINGERS

FRIED FLOUNDER

PASTA MARINARA

CHEESEBURGER

SIDES

APPLESAUCE

FRIES

FRESH VEGGIES

BROCCOLI

CORN

RED SKIN POTATOES

MANDARIN ORANGES

DESSERT

KIDS SUNDAE

Vanilla ice cream, chocolate sauce, homemade whipped cream and sprinkles! 2.49

DRINKS

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